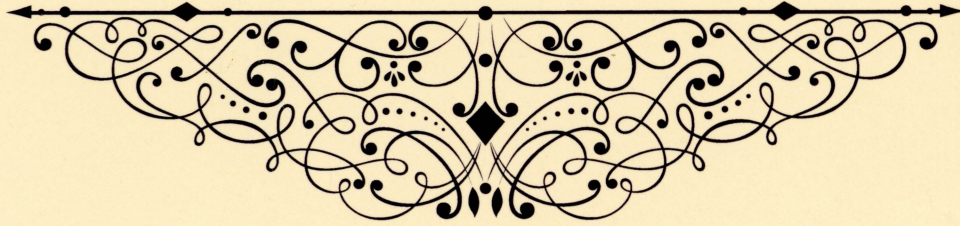


JUNE 1ST, 2018

Chef's Dinner Menu



First Course

CREAMY ASPARAGUS SOUP

mushroom duxelle, leeks, truffle oil, chives

Main Course

GREG'S GULF GROUPE SAUTÉ

fresh shelled pink-eyed peas, sweet corn, bacon, crabmeat,
& house-smoked tomato butter

- OR -

GRILLED ANGUS BEEF FILET

alabama yellow squash gratin, petite green beans, pot roast jus

Dessert:

CHILTON COUNTY PEACH & BLUEBERRY COBBLER

with vanilla ice cream

Three Course Prix Fixe Menu \$45++